

Peach Cobbler

4 cups sliced fresh SC peaches
1 teaspoon lemon juice
1 cup sugar
1 cup sifted self-rising flour
1 egg
1 stick margarine (melted)

Preheat oven to 375°F. Spray casserole dish with cooking spray and add sliced peaches. Add lemon juice and stir. In a separate bowl, mix sugar, flour and egg. Crumble mixture evenly over the top of the peaches. Pour melted margarine over topping. **DO NOT STIR.** Bake at 375°F for 30 – 35 minutes

Tomato Pie

1 (9 inch) deep dish pie shell
5-6 medium SC tomatoes, peeled and sliced
2 tablespoon onion, finely chopped
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon basil
Sugar to taste
1 cup cheddar cheese, grated
1/2 to 3/4 cup mayonnaise

Bake pie shell for 10 minutes. Put layer of tomato slices in bottom. Top with seasoning. Add another layer of tomatoes. Mix cheese with mayonnaise until spreading consistency. Spread over tomatoes. Bake at 350°F for 20 to 25 minutes or until golden brown. Let pie stand about 5 minutes before serving.



"Seasons Greetings" with Certified SC Grown



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"Seasons Greetings" pairs locally grown produce and products of each harvest season with creative, fresh recipe ideas. To learn more about South Carolina produce and products, visit www.agriculture.sc.gov and click on the Certified SC Grown logo.

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15- Minute Marinated Chicken

1/4 cup Dijon mustard
4 tablespoon fresh lemon juice
3 teaspoon Worcestershire sauce
1/2 teaspoon dried tarragon
1/4 teaspoon freshly ground black pepper
4 boneless skinless chicken breasts

Combine the first five ingredients, mixing well. Spread on both sides of chicken. Place chicken on a plate. Marinate at room temperature for 15 minutes or for several hours in the refrigerator. Grill, uncovered over medium coals, turning once for 10 to 15 minutes or until juices run clear.

South Carolina Department of Agriculture Summer Recipes



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Chopped Broccoli Salad

1 large bunch broccoli
1 small red onion, thinly sliced
1/4 cup dark raisins
3/4 cup mayonnaise
1/4 cup sugar
2 tablespoons white wine vinegar
4-5 slices bacon, cooked and crumbled

Wash and chop broccoli. Add onion and raisins. Mix well. Whisk together mayonnaise, sugar and vinegar. When ready to serve add bacon and dressing. Toss to coat.

*Compliments of Emilie Theodore from
The Palmetto Kitchen's Nothing Could be Finer
cookbook...*



Grilled Fresh SC Corn on the Cob

1 dozen ears unhusked SC corn
1 stick butter
Salt and pepper

Without removing the husks or silk, soak the corn in water for 15 minutes. Remove from the water and place the ears directly on the grill or coals. Rotate them with a pair of tongs while grilling so that all the sides are evenly cooked. The corn should be ready in 8 to 16 minutes depending on the fire temperature. Remove from the grill and peel carefully—ears will be very hot. The husks and silks should come off easily. Spread on the butter and season with salt and pepper to taste.

Grilled Beef Steaks with Peppery Peach Salsa

4 well-trimmed boneless beef top loin steaks,
cut 1 inch thick (about 2 1/2 pounds)
1/4 teaspoon salt
1/4 teaspoon pepper
1 medium red bell pepper

Peppery Peach Salsa

1/2 cup peach preserves
1/4 cup sliced green onions
2 tablespoons finely chopped
Jalapeño peppers
1 tablespoon fresh lemon juice
1 teaspoon freshly grated lemon peel
1 large clove garlic, minced
1 teaspoon grated fresh ginger
1/8 teaspoon salt



Sprinkle both sides of beef steaks with 1/4 teaspoon each salt and pepper. Press firmly into beef. Remove seeds from bell pepper, leaving pepper whole. Place steaks and bell pepper on grid over medium, ash-covered coals. Grill steaks, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally. Grill pepper 2 to 3 minutes, turning occasionally. While steaks continue to cook, cut four 1/2-inch thick rings from bell pepper and set aside for garnish. Coarsely chop enough remaining pepper to make 1/4 cup. Combine with salsa ingredients in small saucepan. Place pan on grid near edge of grill to heat until warm. About 5 minutes before steaks are done, remove 2 tablespoons salsa from saucepan and brush on both sides of steaks. To serve, place 1 pepper ring on each steak. Fill rings with warm salsa.

Watermelon Salad with Feta & Fresh Mint

1/2 medium seedless watermelon, cut into
1-inch cubes
1/2 cup chopped fresh mint
1/4 cup fresh lime juice
1 cup broken feta cheese (generous chunks)
Salt and freshly ground black pepper to taste

In a large bowl, combine the watermelon, lime juice, and half of the mint. Transfer to a serving bowl and top with feta cheese, salt and pepper to taste and the remaining mint.

SC Shrimp with Feta Cheese

1 pound large fresh SC shrimp
3/4 cup chopped green onions
2 tablespoons chopped fresh parsley
2 tablespoons olive oil
1 can Italian-style tomatoes,
drained (14.5 ounce can)
1/4 teaspoon salt
1/4 teaspoon pepper
2 cloves garlic, minced
1/2 cup clam juice or vegetable broth
1/4 cup butter, melted
1/4 cup dry white wine
1 1/2 teaspoons dried oregano
1 package crumbled feta cheese (4 oz.)

Peel shrimp and devein (if desired) and set aside. Cook green onions and parsley in hot oil in large skillet over medium heat stirring constantly until onion is tender. Stir in tomatoes and next three ingredients. Bring to a boil, cover, reduce heat and simmer five minutes.

Meantime, preheat oven to broil. Add clam juice (or vegetable broth) to tomato mixture and simmer five more minutes. Pour mixture into a 7 x 11 baking dish. Set aside. Cook shrimp in butter over medium heat three minutes or until shrimp turn pink. Spoon shrimp over sauce in baking dish, then sprinkle with wine, oregano and feta cheese. Broil 5 1/2 inches from heat (with electric oven door partially opened) five minutes. Spoon into individual bowls over rice or pasta. Serve with crusty French bread.

